

House Chicken Noodle Soup - 3.5*Thai Style with Coconut Milk and Rice Noodles***Small Asian Salad - 3.5***Cabbage Mix, Peanut Dressing, Veggies, Black Sesame Seeds***Fried Green Beans – 6** *Breaded and fried golden with Chinese Remoulade Sauce***Crispy Pork Wings – 9** *Five Small Pork Shanks in Sweet Chili Sauce and Sesame Seeds***Shishitō Peppers – 5** *Mild Japanese Peppers, flash fried and tossed in Green Chili Ponzu Sauce***Vegetarian Ceviche – sm. 4 / lg. 6** *Tofu, Heart of Palm, Veggies, Spicy Lime Marinade**Add House Soup or Salad to your entrée – 2.5***Lunch Specials – Dinner Menu Also Available (see back)****Lucky Seven Fried Rice - 6.5***Generous amounts of Seven Fresh Veggies in our homemade Ginger Sauce with New Mexico Red Chili Purée, Jasmine Rice, Egg, topped with Shishitō Peppers (add Tofu, Chicken or Pork +2)***Blueberry Teriyaki Pork - 7.5***Grilled Pork over Jasmine Rice, topped with a homemade Blueberry Teriyaki Sauce, served with Pickled Onion and Carrot with Fresh Cilantro and Toasted Sesame Seeds***Coconut Green Curry Chicken - 8***Homemade Coconut Green Curry with a touch of Hatch Hot Green Chili. Fresh Broccoli, Onion, Red Bell Pepper, Chicken and Toasted Coconut. Served with Jasmine Rice***Crispy Orange Chicken – 8.5***Sweet and Spicy Orange Sauce, Edamame, Water Chestnut and Pecan. Topped with Green Onion, served with Jasmine Rice and Pickled Ginger***Spicy Peanut Noodles - 8***Wide Rice Noodles in a house-made Spicy Peanut Sauce, Edamame, Red Bell Pepper and Chicken or Tofu. Garnished with Green Onion, Crushed Peanut, Lime Wedge and Cucumber***Asian Chicken Salad – 7.5***Napa, Red and Green Cabbage, Feta, Grilled Chicken and Fresh Vegetables. Choice of Peanut Lime or Lemon Basil Dressing***SIDES – DESSERTS – BEVERAGES****Basic Beverages** *(w/ refills) Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Iced Tea, Hot Tea, Coffee - 2***Doña Ana Thai Iced Tea** *Sweet and Creamy, Strong Black Tea, Global Spices, Red Chili Infusion - 3.5***Sparkling Strawberry-Ginger Lemonade** *Homemade Purée with Soda Water – 3.5***Coconut Lime Elixir** *Rich Coconut Milk with Lime Juice and a touch of Mint – 3.5***Green Tea Ice Cream - 4** **Coconut Black Rice Pudding** *Whipped Cream - 4***White Rice** *Thai Jasmine – 2* **Sweet Potato Fries** *Touch of Kosher Salt, Red Chili Powder - 4***Kids Fried Rice** *Pork, Tofu or Chicken, Jasmine Rice, Soy Sauce, Carrot, Edamame, Egg - 5.5*

DINNER MENU

House Chicken Noodle Soup - 3.5

Thai Style with Coconut Milk and Rice Noodles

Small Asian Salad - 3.5

Cabbage Mix, Peanut Dressing, Veggies, Sesame Seeds

Fried Green Beans – 6 *Breaded and fried golden with Chinese Remoulade Sauce*

Crispy Pork Wings – 9 *Five Small Pork Shanks in Sweet Chili Sauce and Sesame Seeds*

Shishitō Peppers – 5 *Mild Japanese Peppers, flash fried and tossed in Green Chili Ponzu Sauce*

Vegetarian Ceviche – sm. 4 / lg. 6 *Tofu, Heart of Palm, Veggies, Spicy Lime Marinade*

Add House Soup or Salad to your entrée – 2.5

Duck Confit - 17

Duck Confit (Leg and Thigh) served over Fig Sauce with Forbidden Black Rice Pilaf and Sautéed Fresh Vegetables

Spicy Peanut Noodles - 10

Wide Rice Noodles in a house-made Spicy Peanut Sauce with Edamame, Red Bell Pepper and Chicken or Tofu. Garnished with Green Onion, Lime Wedge and Cucumber

Crispy Orange Chicken - 11

Generous Serving of Hand Cut Breast Meat in a Sweet and Spicy Orange Sauce, Edamame, Water Chestnut and Pecans. Topped with Green Onion, served with Jasmine Rice and Pickled Ginger

Asian Chicken Salad - 9

Double Portion of our House Salad, Grilled Chicken and Fresh Vegetables. Choice of Peanut Lime or Lemon Basil Dressing

Pan Seared Pork Tenderloin - 12

Medallions of Marinated Pork Tenderloin in a house-made Asian Strawberry BBQ Sauce. Served with Ginger Fried Rice

Asian Steak Frites - 15

8-Ounce Flank Steak (Choice Grade) grilled medium, sliced with a pad of Wasabi Butter. Served with Sweet Potato Fries tossed in Kosher Salt and New Mexico Red Chili Powder

Mochiko Chicken with Mango Salsa - 14

Fried Chicken lightly battered with Sweet Rice Flour, served with a homemade Mango Salsa and Jasmine Rice

Kitchen Sink Fried Rice - 9

Loads of Fresh Veggies in our House Ginger Sauce with New Mexico Red Chili Purée, Jasmine Rice, Egg, and your choice of Pork, Chicken or Crispy Tofu. Topped with Blistered Shishitō Peppers

Latitude 33 Chopped Salad - 15

A global sampling of fresh ingredients, including English Cucumber, French Green Bean, Garbanzo Bean, Feta Cheese, Roasted Chicken, Asian Pear, Walnut and Pickled Beet, tossed in our homemade Lemon Basil Dressing with crunchy Wasabi Peas

White Rice *Thai Jasmine – 2* **Sweet Potato Fries** *Touch of Kosher Salt, Red Chili Powder - 4*

Green Tea Ice Cream - 4 **Coconut Black Rice Pudding** *Whipped Cream - 4*

Basic Beverages *(w/ refills) Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Iced Tea, Hot Tea, Coffee - 2*

Doña Ana Thai Iced Tea *Sweet and Creamy, Strong Black Tea, Global Spices, Red Chili Infusion - 3.5*

Sparkling Strawberry-Ginger Lemonade *Homemade Purée with Soda Water – 3.5*

Coconut Lime Elixir *Rich Coconut Milk with Lime Juice and a touch of Mint – 3.5*